

# FARBERWARE



GALLERY OF  
BROILER &  
ROTISERIE  
MASTERPIECES

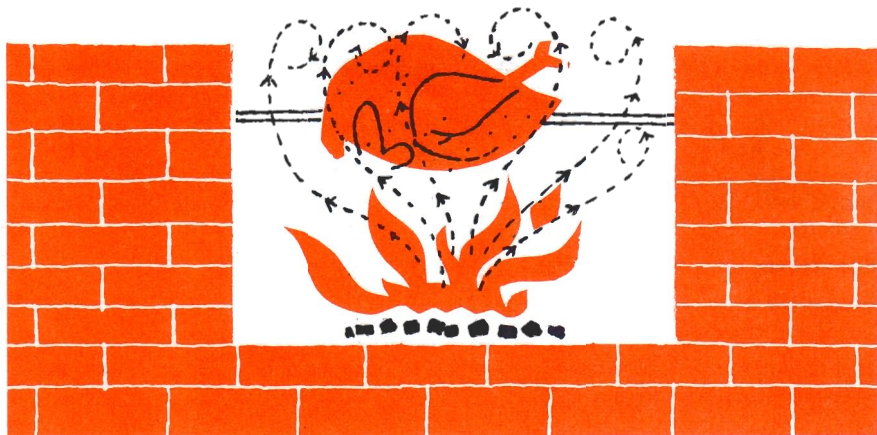


YOUR GUIDE TO CREATING  
CULINARY MASTERPIECES!



# THE SECRET of the "OPEN HEARTH"

NO SMOKE OR SPATTER



The secret is as old as cooking itself... AIR — Air circulating around the cooking meat allows the meat to "breathe". We call it the "Cool Zone" method. It gives steaks, hamburgers, hot dogs, chops, chicken, and even roasts (when you use the Rotisserie unit) a flavor everyone loves. Remember your FARBERWARE Broiler needs no hood, no enclosure, that tends to draw up moisture and dry out meat. Natural juices are sealed in, only the fat is drained off, assuring less loss of meat nutrients and more flavorful, healthful meals.

The FARBERWARE exclusive "Cool Zone" method means smokeless, spatterless cooking. You are hardly aware meat is cooking. You can broil your meat right at the table. Unlike conventional electric broilers, FARBERWARE'S heating element is below the grill, eliminating smoke and heat. In addition, a specially designed aluminum drip tray absorbs and disperses heat evenly, eliminating spatter.

EVERYTHING... from the classic hot dog to a hearty roast... TASTES BETTER.

## How to use a meat thermometer

A meat thermometer, or barbecue thermometer, if you desire to use one, can be your best guide to proper cooking of roasts or large birds.

*Roasts*... Insert the thermometer in the roast *after* it has been balanced on the spit, but *before* attaching the spit motor to the rod. Push the metal tip of the thermometer into the thickest part of the meat. It should be parallel to the spit at the handle end. Be sure the thermometer does not touch any bone and that it does not rest in a fatty section of the meat.

A thermometer is not practical for small meat cuts, chops, etc.

A thermometer may be used when broiling if it can be inserted horizontally in cut so that it does not penetrate to the broiler rack. (e.g. does not touch metal). The other precautions must also be observed.

Before turning on the motor, be sure to check the clearance. The thermometer must not touch or rub against the coil. Adjust the loaded spit so that the roast just clears the coil and turn it by hand to check clearance all around. If meat or thermometer touches the coil at any point, adjust by notches until full clearance is obtained.

Large roasts continue cooking after they are removed from the heat. The temperature may increase by as much as 10° if the meat is allowed to stand and "firm up" before slicing.

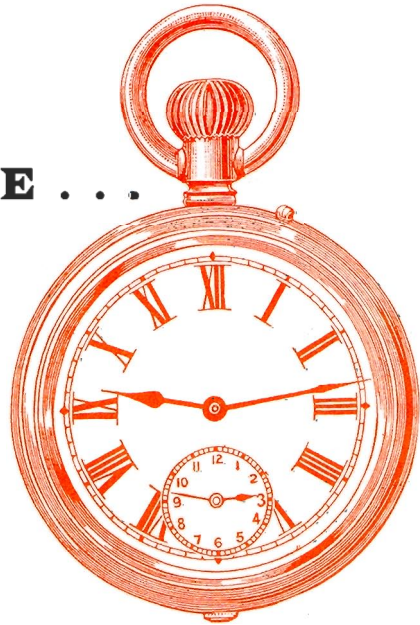
*Poultry*... In turkeys, capons and chickens, the thickest part of the meat is between the breast and the thigh. This is where the thermometer should be inserted, avoiding bone, fat and metal. Small and bony birds such as Cornish hens, squabs, small ducklings, etc., cannot hold the thermometer properly so it is not advisable to use one.



# TAKE YOUR TIME

## DO IT WITH EASE . . .

The secret of finer cooking with your "Open Hearth" Broiler Rotisserie is *timing*. This controlled type of cooking involves a different technique (with far less work for you) very unlike the haphazard efforts involved in outdoor charcoal fires. To continue searing a steak, for instance, until it is a charred black on the outside and purple-red within, is to ruin a choice cut of meat. But slow cooking over electric coils, produces an even brownness on the outside and the desired degree of doneness within. Consult the timing charts on pages [6] and [7] and let your Broiler-Rotisserie do the work.



Cooking times for spit-roasted meats approximate those suggested under the much-preferred low-heat cooking methods given in most of today's cookbooks. Spit-roasted meats are self-basted in their own juices preserving flavor and tenderness.

For broiling, the thickness of the meat will determine the cooking time of steaks and chops. The longer each side is exposed to the heating element, the browner it will be. If you prefer well-browned meats, select the thicker cuts that will take somewhat longer to cook. While cooking on the first side, it may seem that nothing is happening. But, let the meat cook the prescribed time, turn the meat over, and be prepared for a surprise. The thinner the cuts, the shorter the cooking time and the lighter the browning. Seasoning or barbecue salts will facilitate browning.

Cooking with an electric broiler-rotisserie is as simple as turning on the ignition switch in your car. Sit back and let your Broiler Rotisserie do the work. The result will be tender, flavorful meals — masterpieces of cooking.

## SOME TIPS

**MEAT PREPARATION:** Meats and poultry should be fastened with the four-pronged holding forks or tied carefully so that the main body can be moved as close to the heating element as possible without any part of the meat touching the element. This is especially true in the case of poultry.

**BROILER OPERATION:** The maximum amount of heat for broiler operation is determined by the amount of current that can be drawn from the household wiring. If, unfortunately, voltage in your home is lower than normal, time required to properly cook meats will increase.

**RACK POSITIONS:** The "low" position is ideal for broiling steaks or chops. The "high" position is suggested for meats that burn with intense heat (such as bacon, sausage, chicken, etc.). Broiled chicken should be prepared on a rack placed at the "high" position allowing 25 minutes cooking time on each side for either halves or parts.



No. 450 "Open Hearth" broiler



(Figure A)

No. 455 "Open Hearth" Rotisserie



# COOKWARE MASTERPIECES

## FROM FARBERWARE

### How to use your Farberware "Open Hearth" electric broiler

Your New Farberware "OPEN HEARTH" Electric Broiler is designed for immediate use. It comes complete with two-level rack, stainless steel body and crossbar, aluminum drip tray, "pronged" spatula, and cord set. Note on the sides of the frame, there are two bars. These are for use with the Rotisserie unit, which can be purchased separately. The Rotisserie unit can be easily assembled. The first time this unit is heated, you may notice a slight hint of smoke... this eliminates itself almost immediately.

1. Connect the plug to the broiler.
2. Before the meat is placed onto the rack, connect wall receptacle end to any 120 volt, A.C. electric outlet.
3. Preheat appliance before cooking — when heating element turns red, place meat to be cooked upon wire rack.
4. Meats cooked need only be turned once or twice during broiling. See broiling chart (Page 6) for suggested timing for each side of meat.

### How to use electric Rotisserie

Your FARBERWARE "OPEN HEARTH" Electric Rotisserie is simple to operate.

1. Set up the broiler unit of your rotisserie as you would for broiling.
2. You should not use the *wire rack* when rotisserie cooking.
3. Insert the adjustable rotisserie supports into the spring latch supports at the side of the broiler (Figure A). Your FARBERWARE rotisserie supports have fourteen adjustable heights. Meat being cooked should be adjusted as close as possible to the heating element without touching it.
4. Spit should be inserted through meat so that it is fairly well balanced. There will be no difficulty in meat slipping on pronged holding forks. When the forks are adjusted and tightened, meat will turn properly. Poultry should be tied so that it is as compact as possible on the spit. It is also possible, because of the four-pronged holding forks, to adjust your chicken without necessarily tying it up. This can be accomplished by making sure two of the four-pronged holding forks fit into the legs, while the other two fit into the body of the chicken. Wings can be held by the other four-pronged holding fork in the same manner.
5. Once the meat is balanced, place on rotisserie brackets.
6. Place motor on rotisserie arm support, and at the same time, it will fit onto the end of the spit. Your FARBERWARE motor has been specially designed for extra long life. Its slow turning insures quick searing action of the meat, thereby sealing in the flavorful juices. It also provides extra flavorful, self-basting action. See chart for suggested cooking time (Page 7).
7. Connect broiler outlet plug into receptacle on back of motor housing. Connect motor housing plug into any 120 volt, A.C. electrical outlet. Turn motor to ON position. In this way, only one wall socket is necessary.

*\*After you've unpacked your broiler or rotisserie, give each piece a good cleaning (except for heating element). Often in manufacturing processes, a film of polishing compound is left on the product.*

# BROILING CHART

Broiling is a method of dry heat cooking usually used for the more tender cuts of meat.

Broiling time stated is for meat started at room temperature.

If meat is cold, more time is needed, unless indicated.

Meats are *always* placed on rack *after* unit is turned on; always remove from rack *before* unit is turned off.

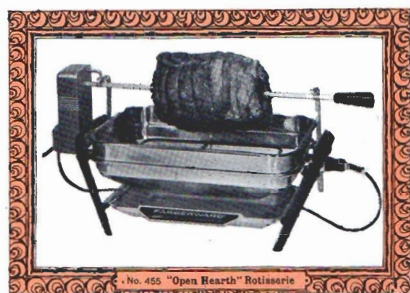
Chicken, Franks, and Bacon may be slow cooked with the rack in high position to make them even more flavorful.



VARIETY OF MEAT	CUT	SIZE OR WGT.	TIME EACH SIDE			COMMENTS
			RARE	MED.	WELL	
BEEF	Sirloin Steak	1 in.	8 min.	10-12 min.	15 min.	all tender beef cuts
		1½ in.	10 min.	14 min.	22 min.	
		2 in.	18 min.	25 min.	35 min.	
	**Round Steak	1 in.	18 min.	23 min.	30 min.	turning occasionally
	**Flank	½-¾ in.	5 min.	—	—	
	Hamburgers	4 oz.	—	8 min.	—	
	Franks	—	—	10 to 15 min.	—	
	Liver	—	—	4 min.	—	
HAM	Ready-to-eat Ham Slice	¾-1 in.	—	—	15-18 min.	should be hot all the way through
	Canadian Bacon Slice	¼ in.	—	3 min.	—	
	Brown-N-Serve Sausage	—	—	3 min.	—	
	Bacon Slice	⅛ in.	—	2-3 min.	—	
FRESH PORK	Chops or Steaks	1 in.	—	—	18-23 min.	taken from refrigerator ½ hour before cooking
		1½ in.	—	—	20-25 min.	
		2 in.	—	—	25-30 min.	
	Spare Ribs (High Rack)	—	—	40-45 min.	—	baste with sauce
	Fresh Sausage (High Rack)	—	—	20 min.	—	
						turn frequently
LAMB	Chops or Steaks	1 in.	10 min.	14-16 min.	18 min.	
		1½ in.	12 min.	16 min.	20 min.	
		2 in.	14 min.	18 min.	23 min.	
VEAL	Steaks or Chops	1½ in.	—	—	25 min.	
		2 in.	—	—	30 min.	
POULTRY Broiler-Fryer	Split	1½-2½	—	—	25 min.	rack in high position
	Chicken Breasts	1-1¾ lbs.	—	—	23 min.	
FISH	Steaks or Fillets	1	—	—	8 min.	do not overcook as it tends to dry—done when flakes easily with fork BRUSH FISH AND RACK WITH BUTTER
	Whole	1½-3 lbs.	—	—	1¼-2½ hours	
	Lobster Tails Thawed	—	—	7 min.	—	

\*\*Pre-tenderized meat cuts.





## SPIT ROASTING CHART

Spit-roasted meats are extra-flavorful because self-basted with their own juices.

Meats should be balanced on spit since off-center pieces will cause a jerking that may affect the motor.

A properly balanced piece of meat can usually be judged by eye and/or the way the spitted cut comes to rest when balanced between the hands.

Meat being cooked should be adjusted as close as possible to heating element without touching it.

VARIETY OF MEAT	CUT	SIZE OR WGT.	140° RARE	160° MED.	only beef 170° WELL	COMMENTS
<b>BEEF</b>	4 Standing Ribs	14 lbs.	3¼ hrs.			
	Rolled Rib	5 lbs.	2½ hrs.	3 hrs.	3½ hrs. or more	
	Rolled Eye Round	3¾ lbs.	1¾ hrs.	2¼ hrs.	3 hrs.	
	**Silver Tip	5 lbs.	2 hrs.	2¼ hrs.	2½ hrs.	
<b>HAM</b>	Ready-to-eat Bone in	6¼ lbs.	—	—	1½ hrs.	should be hot all the way through
	Boneless smoked picnic, not precooked	5 lbs.	—	—	2¾ hrs.	internal temp. 185°
<b>PORK</b>	Loin	3-5 lbs.	—	—	2-3¼ hrs.	internal temp. 185°
	Spare Ribs	—	—	1½ hrs.	—	must be well done
<b>LAMB</b>	Leg	See Recipes Pages 15 & 16				
<b>POULTRY</b>	Chicken	3-5 lbs.	—	—	1½-2½ hrs.	
	Cornish Hen	1-2 lbs.	—	—	45 min. to 1½ hrs.	
	<b>TURKEY</b>	12 to 13 lbs.			4 to 4½ hrs.	195° at thicker part of meat
<b>VEAL</b>	Boned and rolled rump or shoulder	5 lbs.	—	—	2¼ hrs.	



The few parts that have to be cleaned are simply immersed in water.

Follow these steps:

1. Remove meat from grill before unplugging heating element.
2. Remove plug and allow unit to completely cool.
3. Remove wire rack . . . 4. Remove heating element, never immerse it in water. Heating element is self-cleaning.
5. Remove crossbar, body, and drip pan. Wire rack, drip pan, crossbar, and Stainless Steel body, should be immersed in warm sudsy water. Clean thoroughly! Because the body of this broiler is designed in durable Stainless Steel, it will require little scouring to bring it up to a bright new finish.

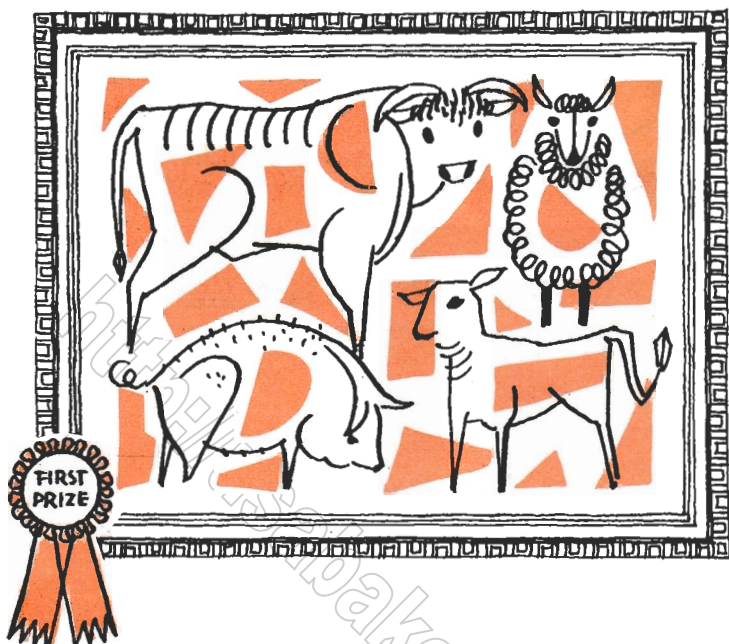
Helpful Hint . . . Soaking in warm suds prior to washing, even makes this cleaning job more carefree.

6. Reassemble and your Broiler is ready to be used again.

## CAREFREE CLEANING



four EASY-TO-CLEAN pieces to suds!



## MEAT

Meat for broiling and roasting on the spit should be at room temperature (except ground meat). If meat is still chilled when placed on broiler or spit, extra cooking time *must* be allowed. Remove meat from refrigerator about 2-3 hours before you intend to use it. This time is usually sufficient for a standard cut. If cut is an extra thick one, or roast is large, you may have to allow extra standing time in order to have meat at room temperature.

Ground meat of all kinds should be removed from the refrigerator 10 minutes or so before you plan to prepare your recipe. Never let ground meat stand in a hot kitchen or at warm temperatures for any length of time.

When selecting meat cuts for the broiler or spit, remember that tender cuts make the best eating. Less tender cuts, the kind usually cooked by moist-heat methods, may be used if desired (their flavor is usually excellent), but they should be tenderized before use.

**Beef** . . . Buy high quality aged beef. It should be bright red in color, well-marbled with veins of fat through the lean. Surrounding fat should be white and brittle.

**Lamb** . . . Select young lamb, light pink in color and with creamy white fat. For broiling, have steaks, chops, etc. cut extra thick. For spitting, a larger size leg is sometimes easier to handle if the shank end is removed.

**Pork** . . . Quality pork is firm, pink and slightly marbled with fat. Surrounding fat should be firm and snowy white. Pork should always be well done.

**Veal** . . . This is young beef less than four months old. The flesh should be a light gray-pink. There is very little fat and the flesh is not marbled. Any surrounding fat should be firm and white.



## EASY BEEF SHORT RIBS

Rack position ... Low / Time ... About 1 hour / Thermometer ... 140° (rare)

3 pounds short ribs of beef  
2 tablespoons prepared mustard    1 can (8 oz.) tomato sauce  
¼ cup vinegar    1 tablespoon soy sauce    1 teaspoon salt  
¼ teaspoon black pepper    2 tablespoons sugar

Place meat in shallow pan. Combine remaining ingredients and pour over meat. Cover and let stand in refrigerator overnight, turning occasionally. Drain meat and place on rack in low position. Broil 25 minutes bone

side down, turn. Broil 25 minutes meat side down for rare, 140° on thermometer. If desired, baste meat with remaining marinade several times during broiling. Makes 4 servings.

## GLAZED CANADIAN-STYLE BACON

Position ... Spit / Time ... About 2 hours / Thermometer ... 170°

1 4-pound piece Canadian-style bacon  
¼ cup honey    juice 1 lemon    1 teaspoon soy sauce  
¼ teaspoon ground cloves    1 tablespoon salad oil

Remove any casing from meat. Tightly spiral-wrap bacon roll with a piece of soft white twine, securing at either end with a poultry pin. Balance on spit and place spit so that meat revolves about 2-inches above

coil. Start roasting. Combine remaining ingredients and brush over meat as soon as surface becomes hot. Brush frequently during roasting. Roast about 2 hours, 170° on meat thermometer. Makes 8-10 servings.

## BARBECUED SPARERIBS

Position ... Spit / Time ... 1 hour 30 min. / Thermometer ... Do not use

5 pounds spareribs  
3 cloves garlic    1 tablespoon seasoned salt    1 can (10½ oz.) condensed tomato soup  
¼ cup vinegar    ½ cup orange marmalade

Select meaty spareribs, allowing a little more than a pound per person. Leave the sides whole and spread flat in a shallow pan. Mash the garlic with the salt, then add remaining ingredients. Pour marinade over ribs and let stand 4-6 hours, turning several times. Weave or lace the ribs on the spit, starting at narrow end and lacing rod between bones. Start second rack at wide end and repeat. If desired, run a number of long metal skewers through ribs at outer edges to hold them securely. Place spit so that meat just clears coil. Roast for 1 hour and 30 minutes, until ribs are crisply browned and fork ten-

der. Makes 4 servings.

*Fruit Glazed Ribs* ... Select ribs as above; do not season or marinate. Weave ribs on spit and start roasting with spit placed so that it just clears coils. As soon as ribs heat and start cooking, brush with fruit sauce. To make sauce, mix together 1 cup canned crushed pineapple, 1 cup brown sugar, 1 tablespoon prepared mustard and juice of 1 lemon. Heat until sugar dissolves, then simmer over low heat until mixture thickens to a nice brushing consistency. Brush frequently over ribs while they are cooking.

## CHINESE SPARE RIBS

Rack Position ... Low / Time ... 35-40 minutes / Thermometer ... Do not use

4 pounds fresh spareribs    ½ cup soy sauce    ½ cup brown sugar  
 ¼ cup dry sherry    1 clove garlic, mashed    ½ teaspoon ginger  
 ½ teaspoon cinnamon    ¼ teaspoon seasoned pepper

Leave the sides whole; spread flat in large pieces; remove most of fat. Combine remaining ingredients to make a marinade. Spread ribs in a shallow pan and add marinade. Let stand about 2 hours, turning often. Drain

rib pieces and place on broiler rack in low position. Broil 35-40 minutes, turning often and basting with remaining marinade. Makes 4-5 servings.

## YEAL BARBECUE

Position ... Spit / Time ... 2¼ hours / Thermometer ... 170°

4-5 pounds boned, rolled shoulder of veal  
 1 large garlic clove    1 tablespoon paprika    1 teaspoon salt  
 ½ teaspoon seasoned pepper    2-3 tablespoons butter or margarine

Wipe meat with a damp cloth, then pierce all over with a sharp 2-pronged fork. Crush the garlic clove with the other ingredients, and mix to a paste. Rub the meat all over with this seasoning mixture. Place roast on spit and allow to revolve about 3-inches from the coil. Roast about 2¼ hours, 170° on the thermometer. Makes 6-8 servings.

*Veal En Daube* . . . Prepare veal as above, but omit butter or margarine from seasoning mixture. Place meat in a deep bowl and

add a marinade of 2 cups white wine and 1 large onion, thinly sliced. Cover and let stand in refrigerator overnight, turning several times. Drain veal and dry as well as possible on paper towels. Spit, then brush generously with salad oil and start revolving close to coil. Add 3 tablespoons salad oil to ¼ cup marinade liquid and brush generously over meat every few minutes. Roast 2 hours. Makes 6-8 servings.

## SKEWERED LAMB CUBES

Position ... Spit / Time ... 50 minutes / Thermometer ... Do not use

2 to 2½ pounds boneless lamb, in 2" cubes  
 2 teaspoons prepared mustard    1 tablespoon brown sugar    1 teaspoon salt  
 1 tablespoon lemon juice    ½ cup bottled French dressing  
 1 clove garlic, mashed    1 green pepper, quartered    1 onion, quartered

Remove most of fat from lamb cubes and place meat in a shallow pan. Combine remaining ingredients, including pepper and onion, and pour over lamb cubes. Let stand about 2 hours, turning meat several times. Skewer lamb cubes, alternating with a piece of onion and green pepper for every 2 or 3

cubes of lamb. Roast until tender with spit revolving about 2" above coil, or for 50 minutes. Makes 6 generous servings; the green pepper and onion are for flavor only, but may be served and eaten with the lamb if desired.





## SPIT-ROASTED LOIN OF PORK

Position . . . Spit / Time . . .  $3\frac{1}{4}$  to  $3\frac{1}{2}$  hours / Thermometer . . . 185°

Loin of pork (5 to 6 lbs.)  
Salt and pepper

Pistachio nuts (optional)  
Rosemary

Have butcher bone and roll meat. (It should be at room temperature before preparation.) Wipe roast. Pierce in several places with a skewer and insert shelled *but not skinned*, pistachio nuts (optional). Rub meat with salt, freshly ground pepper and dried rosemary. Slide one pronged holding fork to end of rotisserie spit. Insert spit through center of pork so that it is well-balanced. Follow with second pronged holding fork and secure

them at both ends. Place on rotisserie brackets. Adjust rotisserie supports so that meat is as close as possible to heating element. Place motor on rotisserie arm support and at the same time the arm will fit into the spit. Connect appliance and turn motor to "on" position. Pork should always be well done. During the cooking process the fat is drained off and the meat is self-basted with its own juices. Makes 8-10 servings.



## GRILLED 'BURGERS

Rack position ... Low / Time ... 12-25 minutes / Thermometer ... Do not use

**1 pound ground beef**      **1 teaspoon salt**  
**¼ teaspoon seasoned pepper**      **1 tablespoon minced onion (optional)**

Combine all ingredients and shape meat into 4 patties, about ¼ pound each. Place hamburgers on broiling rack in low position, broil 6-8 minutes. Turn, and broil 6-8 minutes. The 'burger will be rare. For medium and well done broil an additional 5 or 10 minutes. Makes 4 hamburgers.

*Cheeseburgers* ... Prepare as above and broil one side; turn. Top each patty with a slice of sharp cheese and broil until meat is done as desired.

*Hamburger Wedges* ... Shape the seasoned meat into 1 big patty, making as thick or thin as desired. Place on broiler rack in low position and broil until done to taste. Brush with favorite barbecue sauce several times while broiling. Cut in 4 wedges and serve on

soft buns or bread slices.

*Curried 'Burgers* ... Add ⅛ teaspoon curry powder (or more to taste) to recipe for grilled 'burgers.

*Jumbos* ... Use recipe for grilled 'burgers. Shape meat into 4 large, thin patties. Place a small slice of cheese on each of 2 patties; use a measuring cup to measure and mound ¼ cup favorite stuffing (mix or homemade) on top of each piece of cheese. Top each with a second patty and pinch edges to seal in filling. Place the 2 filled 'burgers on the broiler rack in low position and broil about 8 to 12 minutes per side, turning once, depending on degree of doneness desired. Makes 2 servings.

## STEAK ROQUEFORT

Rack position ... Low / Time ... 50 minutes / Thermometer ... 140° (rare)

**3 pounds sirloin or porterhouse steak (about 2-2½ inches thick)**  
**½ cup crumbled Roquefort cheese**      **2 tablespoons butter**  
**¼ teaspoon Worcestershire sauce**      **1-2 tablespoons milk or cream**

Wipe steak, trim fat to a minimum, slash to prevent curling; place on broiler rack in low position. Combine remaining ingredients and blend to a smooth paste. Broil steak 25 minutes; turn, broil 25 minutes, 140° (rare) on

thermometer. As soon as steak is turned, spread top side with cheese mixture. Keep cheese side up during remaining cooking time, and for serving. Makes 4 servings.

## BARBECUED BEEF TONGUE TARRAGON

Position ... Spit / Time ... 45 minutes / Thermometer ... Do not use

**1 fresh or smoked beef tongue, about 4 lbs.**  
**3 cloves garlic, mashed**      **1 tablespoon dried tarragon**      **1 teaspoon dry mustard**  
**¼ cup brown sugar**      **¼ cup soft butter or margarine**

Boil tongue until tender; cool, remove skin, bone and gristle. Combine remaining ingredients. Balance tongue on spit and place so that revolving meat clears coil by about 3-

inches. Roast until charred looking and thoroughly heated, about 45 minutes. Brush with seasoning mixture frequently during roasting. Makes 8 servings.



## GARLIC BARBECUE SPARERIBS

Position ... Spit / Time ... 2 hours / Thermometer ... Do not use

**4-5 pounds spareribs**  
 2 tablespoons instant minced garlic    1 tablespoon salt    1 cup tomato juice  
 1 cup brown sugar    ¼ cup lemon juice or vinegar    1 can beef broth or consommé

Leave the sides whole; spread flat in large pan. Combine remaining ingredients and pour over ribs. Marinate the ribs for at least 8 hours, or overnight, turning often. Drain

and weave strips on the spit. Place spit so that revolving ribs clear coil by about 2-inches. Roast about 2 hours, or until crisply brown and fork tender. Makes 4-5 servings.

## TERIYAKI STEAK

Rack Position ... Low / Time ... 40 minutes / Thermometer ... 145° (rare)

**3 pounds top round steak (2" thick)**  
 1 large clove garlic, mashed    1 tablespoon ginger    1 tablespoon sugar  
 2 tablespoons cider vinegar    ½ cup soy sauce    ¼ cup white wine

Wipe steak and place in shallow pan. Combine remaining ingredients and pour over meat. Marinate 4-5 hours at room temperature, turning frequently. Place on rack in

low position and broil 20 minutes; turn, broil 20 minutes, 145° on meat thermometer (rare). To serve, cut across grain in thin slices. Makes 6-7 servings.

## STANDING RIB ROAST OF BEEF

Position ... Spit / Time ... 1½ hrs. / Thermometer ... 140° (rare)

**Standing rib roast of beef, 4½ to 5 pounds**  
**(2 to 3 ribs, depending on lightness of beef)**  
 Garlic cloves (optional)    Seasoned pepper (optional)

Have the meat man remove the short ribs, and if desired, tie the meat for a firmer roast. Do not let him add the usual layer of fat, as you will only have to remove it before roasting. The *ready-to-cook roast* should weigh between 4½ and 5 pounds. If desired, rub the meat surfaces with a cut garlic clove, and sprinkle with a little seasoned pepper; or leave as is with no additional seasoning. Insert the spit rod in the meat crosswise to the bone and check for balance before tightening fork screws. Balance spit so that revolving meat just clears the coil. Start figuring roasting time from minute the coil glows completely red. Roast 1½ to 1¾ hours, 140° (rare) on meat thermometer. When finished, remove to platter. Let meat stand for 15 minutes and carve. Makes 6-8 servings. *A rib roast prepared this way is so delicious you really shouldn't do another thing to it*

—*except eat!* However, if you really want to add other flavors, here are a few interesting flavor variations—

**Beef Fiesta** ... Prepare and cook roast as above. In a small saucepan, combine 1/3 cup butter or margarine and 1 finely chopped onion; cook until onion is soft. Stir in 2 teaspoons salt (plain or seasoned) and 1/2 cup dry white wine. Simmer few minutes, then use as a baste with the beef, applying at frequent intervals. Heat and serve any remaining sauce with beef.

**Smokey Beef** ... Before balancing roast on spit, make a few small incisions in meat and insert slivers of onion rolled in rubbed thyme. Rub surface of meat lightly with smoked salt. Proceed as above. If desired, baste occasionally with a mild barbecue sauce.

## BARBECUED HAM

Position . . . Spit / Time . . . About 2 hours / Thermometer . . . 140°-145°

**1 ready-to-eat whole ham, about 8 pounds**  
**1 cup brown sugar    ½ cup thick apricot or peach preserves**  
**¼ cup water**

Balance ham on spit and place so that it just clears coil. Roast meat for about 2 hours, 140°-145° on thermometer. Combine remaining ingredients and heat. Brush roast with glaze during last 25 minutes of cooking. Makes 10-12 servings.

*Picnic or shoulder ham* (ready-to-eat) . . . Select a ham weighing about 4-5 pounds.

Balance on spit and roast for about 1 hour and 15 minutes, or until thermometer registers 140°. Glaze or not as desired.

*Smoked Pork Butt* . . . Select a plump pork butt weighing 2½ to 3 pounds. Remove any casing, etc., on meat. Balance meat on spit and roast for 2-2½ hours, 170° on meat thermometer.

## BARBECUED MEAT BALLS

Position . . . Spit / Time . . . 25-35 minutes / Thermometer . . . Do not use

**1 pound ground beef**  
**½ teaspoon seasoned salt    ¼ teaspoon instant minced garlic**  
**1 tablespoon minced parsley    ¼ cup flavored bread crumbs    1 egg, beaten**  
**2 medium green peppers    4 white onions    1 large zucchini squash**  
**¼ cup salad oil    ½ teaspoon crushed basil**

Mix meat with seasonings, crumbs and egg; shape into 4 balls about 4-oz. each. Halve and clean peppers, peel onions, cut zucchini in 8 slices. Alternately thread ingredients on skewer, pushing them firmly together. When

meat balls are in position, use the hands to press them firmly around skewer. Set skewer as close to coil as possible and roast 25 to 35 minutes, brushing often with combined oil and basil. Makes 4 servings.

## PARTY MEAT LOAF

Rack position . . . Low / Time . . . 1½ hours / Thermometer . . . 155°-160°

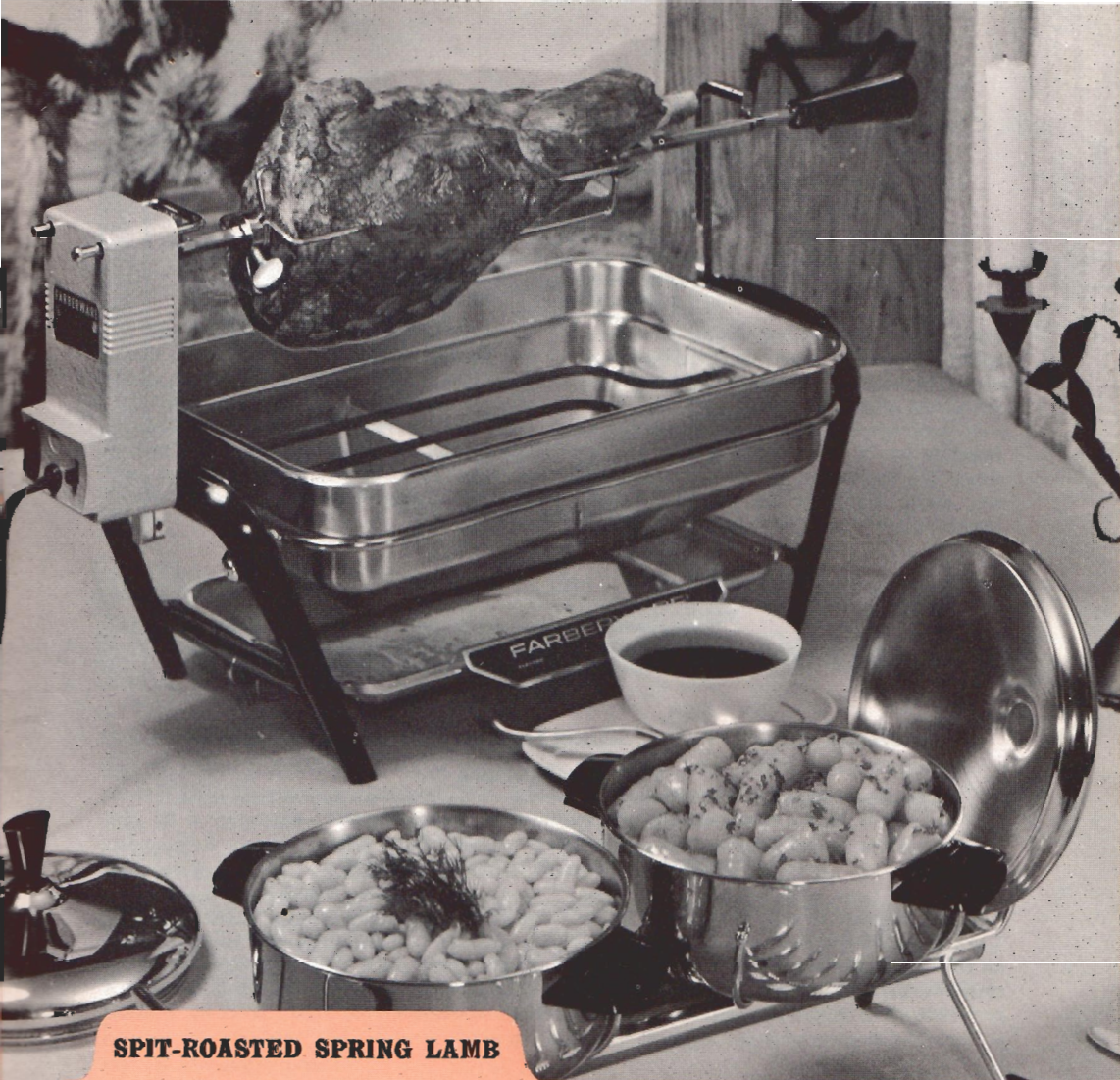
**3 pounds ground beef**  
**½ cup chopped onion    ¼ cup minced parsley    1 teaspoon salt**  
**1 teaspoon dried savory    ½ teaspoon pepper**  
**½ cup seasoned bread crumbs    3 eggs, beaten**

Combine and thoroughly mix all ingredients. Turn the meat mixture out onto a piece of heavy foil and shape it into an oval loaf about 8" long. Use the foil to hold the loaf until it reaches the grill. Brush top of loaf with oil and invert on broiling rack in low position; pull away and discard foil. Sear loaf on one side for 15 minutes; loosen using pronged spatula and turn, lifting from both ends at once. Broil loaf for 45 minutes, brushing often with a mixture of ¼ cup tomato juice, 3 tablespoons lemon juice, 1 teaspoon brown sugar and ½ teaspoon char-

coal seasoning. Loosen and turn loaf, baste with remaining seasoning liquid and broil 30 minutes, 155°-160° on thermometer. Makes 8-10 servings.

For a "hot" barbecue flavored loaf, baste while broiling with this "*Tangy Barbecue Baste*" . . . In a saucepan combine and heat together 2 tablespoons each molasses, prepared mustard and brown sugar, 1 tablespoon each Worcestershire sauce and vinegar, ⅛ teaspoon Tabasco sauce and ¼ cup canned pineapple juice. Use as baste while broiling loaf.





## SPIT-ROASTED SPRING LAMB

Position... Spit / Time... 2¾ to 3 hours / Thermometer... 180°

Served with Herbed White Beans and Glazed Carrots

Leg of Spring Lamb (5 to 6 pounds)    Salt and pepper to taste  
 ½ cup melted butter    ½ cup dry white wine  
 or  
 ¼ cup white wine vinegar    Tarragon leaves (optional)

Have the butcher leave the bone in the leg. It contributes immeasurably to the flavor. Rub the roast with salt and freshly ground pepper. Slide one holding fork to the end of the rotisserie spit. Insert spit through lamb so that it is fairly well-balanced. Follow with second pronged holding fork and secure them at both ends. Place on rotisserie brackets. Adjust rotisserie support so that the meat is as close as possible to heating element. Place motor on rotisserie arm support and at the same time the spit will fit into the motor. Connect appliance and turn motor to

"on" position. Combine melted butter and white wine. Tarragon leaves may be added for flavor. After 1 hour baste occasionally with the mixture. The French prefer lamb cooked only until it is pinkish inside and they caution that it must be served on piping hot plates. Cooking time for pinkish lamb is 2 hours, 40 minutes. Medium to well done is 3 hours. When meat is finished raise the rotisserie supports to the farthest position from the heating element and allow to stand for at least 10 minutes. This treatment makes carving easier.



## LEG OF LAMB PIQUANT

Rack position ... Low / Time ... 2 hours / Thermometer ... 180°

1 4-5 pound leg of lamb  
 1½ cups red wine    2 teaspoons seasoned salt    ¼ teaspoon seasoned pepper  
                                  ½ teaspoon poultry seasoning    2 cloves garlic, halved  
                                  1 onion, sliced    salad oil

Have meat man bone leg of lamb to make a split or "butterfly" roast; the boned piece of meat will weigh about 4½ pounds. Combine remaining ingredients, except oil, and pour over lamb spread flat in a shallow pan. Refrigerate for 24 hours, turning meat several times. Let meat come to room temperature and drain. The split leg will look rather ragged before cooking but loses most of this

when cooked. Place meat on broiler rack in low position, sear for 15 minutes, then turn. Broil 1 hour, alternately brushing with salad oil and marinade while cooking. Turn and broil 40-45 minutes, 180° on thermometer, basting and brushing as above. Makes 6-8 servings. To serve meat, start slicing at one end and cut across grain in ¼"-thick slices.

## ROAST LEG OF LAMB

Position ... Spit / Time ... About 3 hours / Thermometer ... 180°

1 4-5 pound leg of lamb  
 salt, pepper and flour    2 cloves garlic, slivered    3 tablespoons bottled meat sauce  
                                  ½ cup tomato catsup    ¼ cup salad oil    1 tablespoon sugar  
                                  1 teaspoon salt    1 tablespoon instant minced onion  
                                  2 tablespoons vinegar    dash Tabasco (optional)

Wipe leg of lamb with a damp cloth, then rub with mixture of salt, pepper and flour. Use a sharp pointed knife to make deep stabs all over meat and insert a sliver of garlic in each one. Balance lamb on spit, having meat revolve as close to coil as possible. Combine

and heat remaining ingredients; brush over lamb at frequent intervals. Roast about 3 hours, 180° on thermometer; meat will be just slightly pink. If a well done roast is desired, roast an additional 45 minutes.

## PORK CHOPS IN A CRUST

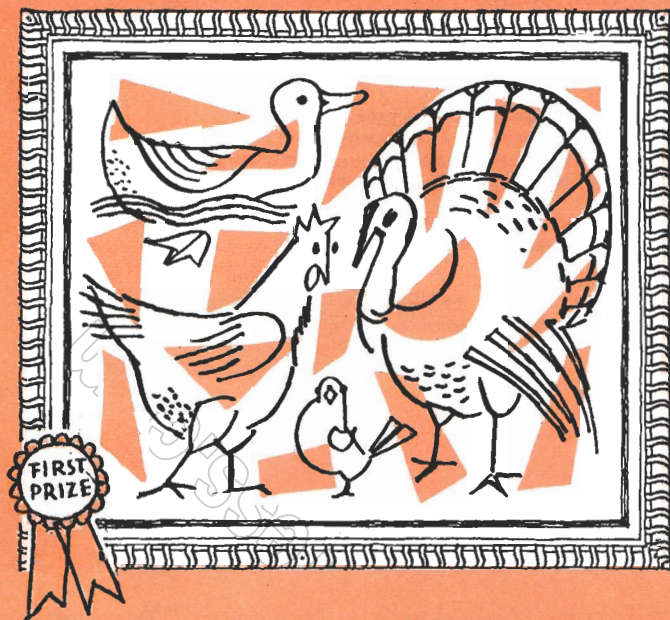
Rack position ... Low / Time ... 30-40 minutes / Thermometer ... Do not use

6 ¾"-thick loin pork chops  
 milk    ¾ cup instant flaked potatoes    1 teaspoon instant minced onion  
 1 teaspoon seasoned salt    ½ teaspoon coarse grind black pepper    salad oil

Place chops in a shallow pan and add milk to cover; let stand for 2-3 hours at room temperature. Combine instant potato flakes with seasonings. Drain chops, then press into dry mixture, coating well on both sides. Brush the broiler rack with a little oil and place chops on rack in low position. Broil 15-18 minutes. Sprinkle top with oil, turn, broil 15-18 minutes. Makes 6 servings.

*Pork Chops with Pineapple* ... About 10 minutes before chops are done, brush 6 slices of pineapple with oil and sprinkle with a little sugar. Place on broiler rack around chops. Broil about 4 minutes, turn, broil until chops are done and ready to serve. Place a slice of pineapple on each chop as it is taken from the grill.





## POULTRY

Quality poultry have smooth thin skins, tender meat and evenly distributed fat. The sign of young poultry is a flexible breastbone, skin that tears easily, and evidence of pinfeathers. Remove giblets and neck from body of bird before storing in coldest part of refrigerator. A fresh whole bird should be used within 1 or 2 days—use cut-up bird within 24 hours. Always thaw frozen birds before marinating or cooking. Poultry should be at room temperature before marinating or cooking.

For broiling, select young tender birds. Chickens sold as broiler-fryers weigh from 1½ to 2½ pounds; ducklings weigh from 3½ to 4½ pounds; young turkeys not more than 5 pounds. Chickens and ducks should be halved or quartered. Quarter turkeys for easier handling. Always preheat broiler about two to three minutes before placing poultry on rack. Some bastes and marinades will cause slight spattering or smoking because of oil or liquid content. This is usually very slight, if it occurs at all, and should not cause alarm.

For spit-broiling, whole birds as much as 12" long may be used. Poultry should be fastened so that it is as compact as possible on the spit (see instruction No. 4 on page ③)

### SAVORY BROILED TURKEY

Rack position . . . Low / Time . . . 2 hours / Thermometer . . . 195°

1 4-5 pound ready-to-cook turkey, split  
 ½ cup melted butter    ¼ cup lemon juice    dash onion juice  
 1 teaspoon seasoned salt    1 teaspoon paprika

Have meat man split turkey, and remove backbone, neck and breastbone. Rinse and dry turkey pieces; tie or pin into compact halves and place on broiler rack in low position. Sear both sides 5 minutes. Combine

remaining ingredients and brush over bird each time pieces are turned. Broil 2 hours, or until done, 195° on thermometer. Makes 8 servings.

## GLAZED STUFFED CORNISH HENS

Position . . . Spit / Time . . . 1 hour / Thermometer . . . Do not use

**4 ¾- to 1-pound Cornish hens**  
**3 cups day-old bread crumbs**      **1 tablespoon lemon juice**  
**¼ cup dried currants**      **2 tablespoons minced parsley**      **½ teaspoon seasoned salt**  
                                 **¼ cup melted butter**      **¼ cup hot water**  
**Glaze:**  
**¼ cup currant jelly**      **¼ cup orange juice**  
                                 **¼ cup melted butter or margarine**

Rinse and dry birds; combine remaining ingredients to make stuffing. Stuff birds and close with pins, or sew. Truss and balance on spit. Mix glaze ingredients and simmer 5 minutes. Roast hens for 1 hour, until done;

leg will pull away from body, or meat can be pulled away from bone. Brush hens with glaze at 15 minute intervals. Makes 4 servings (1 bird per portion).

## HERB-BUTTERED CHICKEN

Rack position . . . Low / Time . . . About 1 hour / Thermometer . . . Do not use

**2 broiler-fryers, about 2 pounds each, quartered**      **Juice 1 lemon**  
**½ cup butter or margarine**      **1 teaspoon dried majoram**  
**½ teaspoon dried tarragon**      **1 teaspoon instant minced garlic**  
                                 **1 teaspoon seasoned salt**

Rinse chicken pieces in 1-quart cold water mixed with lemon juice. Drain and dry on paper toweling. Mash or blend remaining ingredients together to make a soft paste. Brush chicken pieces with herb-butter and place on broiler rack in low position. Turn

chicken pieces at about 10-minute intervals, brushing with herb-butter while it lasts. Continue to turn chicken pieces until tender and crisp brown, or for a total broiling time of about 1 hour. Makes 4 servings (8 portions).

## CARRIBEAN CHICKEN

Rack position . . . Low / Time . . . 25 minutes per side / Thermometer . . . 195°

**2 fryers, about 2½ pounds each, split**  
**juice of 1 lime**      **2 cloves garlic**      **2-3 peppercorns**      **1 teaspoon oregano**  
**2 teaspoons salt**      **3 tablespoons olive oil**      **1 tablespoon vinegar**

Rinse chicken halves in 1-quart cold water mixed with juice of 1 lime. Drain and dry on paper toweling. In a mortar, or blender, mash remaining ingredients to a thick paste. If necessary for spreading, add a little more oil or vinegar to taste. Spread chicken halves with seasoned mixture and let stand at room temperature for 1 hour. Place prepared

chicken halves skin side down on rack set in low position, sear 3 minutes and turn. Broil chicken 25 minutes, spreading top with any remaining seasoning mixture during this time. Turn chicken halves and broil 25 minutes, or until done to taste. Makes 4 servings. If a meat thermometer is used, insert after chicken has been turned once.



## HONEY-CITRUS CHICKEN

Rack position . . . High / Broiling time . . . 25 min. per side / Thermometer . . . 195°

2 fryers, about 2½ pounds each, split  
 ½ cup lemon juice 1 teaspoon salt  
 ¼ teaspoon seasoned pepper ¼ cup honey

Wash and dry chicken halves; place in a shallow pan or dish. Combine remaining ingredients and pour over chicken. Turn chicken halves so both sides are well coated with marinade. Marinate for 1 hour or more at room temperature, turning several times. When ready to broil, take chicken pieces from pan and drain slightly, then place skin

side down on broiler rack in high position. Sear 3-4 minutes and turn. Broil 25 minutes, brushing top with remaining marinade. Turn and broil 25 min, or until done to taste. Makes 4 servings. If meat thermometer is used, insert after chicken has been turned once.

## ROAST STUFFED TURKEY

Position . . . Spit / Time . . . 4½-5 hours / Thermometer . . . 190°

1 8- to 10-pound ready-to-cook turkey  
 3 cups cooked wild rice ¼ cup minced parsley ½ cup sliced mushrooms  
 2 tablespoons grated onion ½ cup melted butter or margarine  
 ½ teaspoon salt ½ teaspoon poultry seasoning salad oil

Rinse and dry turkey; sprinkle body cavity with salt. Combine remaining ingredients and fill body cavity; tie or pin to secure opening. Pin neck skin to back. Truss bird and balance on spit. Set spit so that revol-

ving bird just clears coil. Brush bird with oil at frequent intervals. Roast 4½ to 5 hours, or until done, 190° on thermometer. Makes 12 servings, or more.

## CHICKEN BREAST ROMANOFF

Rack position . . . High / Time . . . About 40 minutes / Thermometer . . . Do not use

4 chicken breasts, split  
 ¼ cup soft butter ¼ cup minced parsley 1 teaspoon minced chives  
 ⅓ teaspoon poultry seasoning 2 tablespoons thick sour cream  
 salad oil 2 tablespoons grated parmesan cheese

Rinse and dry chicken breasts; use a sharp pointed knife to make pocket-slits parallel to the skin in the thickest part of each breast. Make the pockets just large enough to hold about 2 teaspoons of filling. Blend together butter, parsley, chives, seasoning and 1 teaspoon sour cream. Fill cut pockets with mixture and close with a stuffing pin or wooden picks. Brush breasts with a little

salad oil and place skin side down on rack in high position. Broil 15-20 minutes, turn, broil 15 or 20 minutes on other side, or until fork tender. Length of broiling time will depend on size of pieces. Combine remaining sour cream with grated cheese and spread a small amount on each breast just a minute or two before taking from broiler. Makes 4 servings.

## STUFFED DUCKLING

Position ... Spit / Time ... 3-3½ hours / Thermometer ... 195°

1 4-5 pound ready-to-cook duckling  
 ½ teaspoon caraway seeds    ¼ cup minced onion    1 cup diced celery  
 1 teaspoon salt    2 teaspoons crushed dried sage    1 quart day-old bread crumbs  
 ½ cup hot water, broth or fruit juice

Rinse and dry duckling; combine remaining ingredients to make stuffing. Stuff bird and secure opening with poultry pins, or sew. Pin neck skin to back. Balance duckling on spit and truss; insert thermometer. Set spit so revolving bird just clears coil. Roast 3 to 3½ hours until done, or to 195° on thermometer. Makes 4-5 servings.

*Orange Glaze (optional)* ... In saucepan combine ¼ cup honey, ¼ cup granulated sugar, 1 cup orange juice, and pinch salt. Simmer 3-4 minutes. Brush over duckling during last 30 minutes of roasting. Thicken any remaining sauce with a little cornstarch and serve with duckling.

## BARBECUE CHICKEN

Rack position ... Low / Time ... Total about 1 hour / Thermometer ... Do not use

2 fryers, about 2½ pounds each, split or quartered  
 ¼ cup wine vinegar    ¼ cup lemon juice  
 ¼ cup salad or olive oil    ¼ cup tomato juice    1 tablespoon soy sauce  
 ½ teaspoon salt    ¼ teaspoon seasoned pepper

Rinse, drain and dry chicken pieces. Combine remaining ingredients in a jar and shake to mix thoroughly. Brush chicken pieces with sauce and place on broiler rack in low position. Brush and turn chicken pieces often until done, or for a total time of about 1 hour. Makes 4 servings (8 portions).  
*"Smokey" Barbecue* ... Generously brush chicken pieces with liquid smoke, allowing about 2 tablespoons per bird. Let stand at room temperature 30-40 minutes. Combine ¼ cup salad oil, ¼ cup lemon juice and ½ teaspoon seasoned pepper; brush chicken pieces with this sauce and broil as above.

*"Hot" Barbecue* ... Combine in a saucepan, 1 chopped onion, 1 crushed garlic clove, ½ cup salad oil, 1 teaspoon each sugar, salt and pepper, ½ teaspoon each chili powder and dry mustard, 1 teaspoon Tabasco sauce, ¼ cup vinegar and ½ cup water. Simmer over low heat for about 20 minutes. Brush chicken pieces and broil as above.

*"Peppy" Barbecue* ... Mix together 1 cup mayonnaise, ½ cup chili sauce, ¼ cup Worcestershire sauce, ¼ cup vinegar, 1 tablespoon instant minced onion, 1 teaspoon salt, ½ teaspoon pepper and dash Tabasco. Use as baste or sauce.

## DEVILED BONES

Rack position ... Low / Time ... 30-40 minutes / Thermometer ... Do not use

8 fryer drumsticks    2 tablespoons butter    1 teaspoon prepared mustard  
 1 teaspoon Worcestershire sauce    2 tablespoons catsup    Dash Tabasco  
 Pinch salt and pepper    Salad oil

Rinse and dry chicken legs; use a sharp pointed knife to make 3-4 deep gashes in each leg. Mix remaining ingredients (except oil); spread seasoning on legs, forcing into gashes. Let stand 30 minutes, brush lightly

with oil and place on broiler rack in low position. Broil and turn until browned and tender, about 30-40 minutes, depending on size of legs. Makes 4 servings (8 portions).



## GLAZED TURKEY BARBECUE

Position ... Spit / Time ... 3 hours / Thermometer ... 190°

**1/2 small turkey, 4-5 pounds**  
**1/2 teaspoon charcoal seasoning**      **1/2 cup French dressing**  
**1 teaspoon instant minced onion**      **1/4 teaspoon seasoned pepper**

Remove backbone, breastbone and neck; rinse and dry turkey. Pin or tie turkey half into more compact shape; balance on spit. Combine remaining ingredients and brush

turkey frequently with mixture. Roast 3 hours, until done, 190° on thermometer. Makes 6 servings.

## ROAST FRUIT-STUFFED CHICKEN

Position ... Spit / Time ... 2-3 Hours / Thermometer ... 195°

**1 3 1/2-4 1/2 pound ready-to-cook roaster**  
**1 package ready-to-use stuffing mix (8 oz.)**      **1 tart apple, diced**  
**1/2 cup pitted, chopped prunes**      **1/4 cup soft butter**      **1 cup hot water**

Rinse and dry chicken; combine remaining ingredients to make stuffing. Stuff bird and secure opening; pin neck skin to back. Balance bird on spit; truss and insert thermo-

meter. Set spit so revolving bird just clears coil. Roast 2 hours, or until done, or to 195° on thermometer. Roasting time will depend on size of bird. Makes 4-6 servings.

## ROAST DUCKLING

Position ... Spit / Time ... 3 hours / Thermometer ... 195°

**1 4 1/2-5 pound ready-to-cook duckling**  
**2 apples, cut-up**      **1/8 teaspoon thyme**  
**1/4 teaspoon seasoned salt**

Rinse and dry duckling; mix apples and seasonings. Fill cavity with apple mixture and secure with poultry pins. Balance duckling on spit and tie if desired; insert ther-

mo-meter. Set spit so that revolving bird just clears coil. Roast 3 hours, or to 195° on thermometer. Makes 4 servings.

## BARBECUE DUCK

Rack position ... Low / Time ... 1 hour-1 hour 15 min. / Thermometer ... Do not use

**1 3 1/2-4 1/2 pound ready-to-cook duckling**  
**1 teaspoon seasoned salt**      **1/4 teaspoon seasoned pepper**  
**3 tablespoons salad oil**      **3 tablespoons orange juice**

Allow 1/4 bird per serving and have meat man quarter bird. Rinse and dry duckling pieces; place on grill in low position. Combine remaining ingredients; brush over duckling pieces on grill. Broil, turning frequently,

1 hour or more, until done (length of cooking time will depend on size of duckling). Brush often with seasoning while broiling. Makes 4 servings.

# FISH



## BROILED STUFFED FISH

Rack position ... High / Time ... 40-50 minutes / Thermometer ... Do not use

1 large firm-fleshed fish, about 2½ pounds  
(salmon, pike, striped bass, bluefish or mackerel)  
6 pieces of bacon, cooked and crumbled      1 small onion, chopped  
2 tablespoons tomato catsup      1 teaspoon salt      1 tablespoon minced parsley  
2 tablespoons butter      dash Tobasco      ¼ cup seasoned crumbs      salad oil

Have fish cleaned; leave whole or remove head as desired. Wash and dry fish. Combine remaining ingredients, except oil, to make stuffing. Fill body cavity and close with small skewers and thin twine. Brush fish all over with salad oil and place on greased broiler

rack in high position. Broil 20-25 minutes, depending on thickness of fish. Brush well with oil and turn, using 2 spatulas, or tongs and a spatula. Broil 20-25 minutes, or until fish flakes easily with a fork. Makes 4-5 servings.

## BROILED LOBSTER TAILS

Rack position ... Low / Time About 30-35 minutes / Thermoineter ... Do not use

1 rock lobster tail, about ½ pound, per person  
melted butter      salt and pepper      lemon juice      pickle relish (optional)

Thaw tails, if frozen. Slit underside of shell lengthwise with scissors; bend tail backwards until shell cracks to prevent curling. Place tails on broiling rack in low position, shell-side down. Broil about 20 minutes. Brush with butter, pepper and salt and sprinkle

with lemon juice; turn. Broil about 15 minutes. The shell will be red when done. Mix melted butter, pepper, salt, and pickle relish to taste and serve with lobster tail as a dip. Allow 1 tail per serving.



## BROILED FISH

Rack position . . . High / Time . . . 15 to 25 minutes, depending on size and thickness / Thermometer . . . Do not use

**8 small whole fish (allow 2 per person) (butterfish, trout, porgys, snapper)**  
**½ cup flour    ½ cup salad oil    1 teaspoon salt    dash pepper**

Clean fish and wipe dry. Make a paste-like mixture with remaining ingredients. Dip fish in mixture until well coated. Place fish on greased broiler rack in high position. Broil 7, 8, or 9 minutes, depending on size and

thickness of fish. Use tongs or a spatula to turn fish. Broil as above until done, or flesh flakes easily with a fork. Season with salt and pepper, serve with melted butter and lemon juice. Makes 4 servings.

## BROILED LOBSTER

Rack position . . . Low / Time . . . About 45 min. / Thermometer . . . Do not use

**1 fresh 1-1½-pound lobster per person**  
**melted butter    salt and pepper    lemon juice    minced parsley (optional)**

Have fish man split lobsters lengthwise, clean them and crack the large claws. Spread the lobsters open as flat as possible, and place them shell side down on broiler rack in low position. Broil about 25 minutes. Brush lobster with melted butter, sprinkle

with salt and pepper and squeeze on a little fresh lemon juice; turn. Broil about 15 to 20 minutes longer. The shell will be bright red when lobster is done. Mix melted butter, lemon juice and minced parsley to taste, and serve with hot lobster.

## LIMED FILETS

Rack position . . . Low / Time . . . 10 to 18 minutes / Thermometer . . . Do not use

**4 haddock or halibut filets (about 4 oz. each)**  
**¼ cup soy sauce    2 tablespoons water    1 large clove garlic, minced**  
**1 lime, cut in half    salt and pepper**

Rinse and dry fish. Make a marinade of soy sauce, water and garlic, and pour over fish. Let stand ½ hour at room temperature. Drain filets and place on greased broiler rack in low position. Broil filets 5 to 9 min-

utes depending on thickness. Squeeze lime juice over fish, turn, broil 5 to 9 minutes, or until fish flakes easily with a fork. Squeeze a little lime juice over; sprinkle with salt and pepper and serve hot. Makes 4 servings.

## GUARANTEE

This Electric FARBERWARE Broiler is guaranteed to be free from defects in workmanship and material for a period of one year from the date of sale to the user.

Under the above guarantee, the company agrees to repair the appliance, and wherever necessary, repair or replace defective parts, which may develop under normal and proper use, and provided the appliance and plug are kept clean as instructed herewith and are used on the voltage circuits marked on the nameplate, and the heater has not been immersed in water. The company will repair or replace defective parts gratis, under the above guarantee, if returned to the factory or service station, transportation prepaid. In the event any defect occurs, write us directly for the name of the service station nearest your home. Return transportation will be prepaid on defective appliances. Correction of such defects by repair or replacement shall constitute a fulfillment of all its obligations with respect to the appliance sold hereunder. Within 10 days, you must fill out and mail enclosed registration card to make this guarantee effective.

S. W. FARBER, INC.

NEW YORK 54, N. Y.

# FARBERWARE



GALLERY <sup>OF</sup>  
BROILER &  
ROTISERIE  
MASTERPIECES



YOUR GUIDE TO CREATING  
CULINARY MASTERPIECES!

